



### **For the Table**

- gf Shishito Peppers 14**  
Pan Blistered ~ Olive Oil, Coarse Salt & Pepper
- Parker House Rolls 9**  
Sweet Butter, Coarse Salt & Pepper
- gf Castelvetroano Olives 13**  
Sautéed in Oil, Garlic & Chili Peppers
- Parmesan Encrusted Eggplant 13**  
Zesty San Marzano Sauce
- gf Charcuterie Board 32**  
Sliced Meats, House-made Duck Pâté & Condiments
- gf Cheese Board 26**  
Cabra Romano, Bayley Hazen Blue, Grana Padana & Condiments

### **gf Soups**

- Soup of the Day or Gazpacho Cup 10 Bowl 15**
- Chef's New England Clam Chowder Cup 11.50 Bowl 17**

### **Appetizers**

- Crispy Calamari 22**  
Fried Lemon & Shishito Peppers ~ Lemon Garlic Aioli ~ Sweet Chili Sauce
- gf Skillet-Roasted Mussels ~ Regular ~ 24 ~ Large ~ 38**  
Garlic, Tomato, Wine, Lemon, Basil, Clam Juice, Butter & Olive Oil ~ Garlic Toasted Focaccia for Dipping
- Panko-Encrusted Shrimp ~3 pieces ~18 ~ 5 pieces 28**  
Thai & Mango Dipping Sauces, Seasoned Cucumber Slaw
- Cacio y Pepe 24**  
House-made Pasta, Butter, Grana Padano Cheese, Salt & Pepper
- Lump Crab & Avocado 26**  
Gazpacho Salsa
- gf Bayley Hazen Blue Cheese & Julienne Apple 22**  
Walnut Oil, Fig Jam, Ciabatta Crostini

### **Salads**

- gf Whole Small Leaf Caesar Salad 16**  
White Balsamic Caesar Vinaigrette
- gf Artisanal Greens 16**  
Classic Herb Vinaigrette
- gf Roasted Beets 21**  
Cabra Romano Cheese, Orange Gastrique Vinaigrette
- gf House-made Mozzarella & Beefsteak Tomato 18**  
Artisanal Greens, Basil Oil
- Whipped, House-made Ricotta & Heirloom Tomatoes 23**  
Basil Oil, Balsamic Glaze, Grilled Bread

### **Ridgway's Casual Classics**

- Country Meatloaf 34**  
Mashed Potatoes, Haricots Verts, Meatloaf Gravy
- gf House-made Pappardelle Bolognese 35**  
The Classic Italian Meat Sauce
- Chicken Pot Pie 38**  
Oven-baked with a Pastry Crust, Creamy Chicken & Vegetables
- gf Fettuccine Pomodoro 33**  
Fresh Pasta, Fresh Tomato, Shallots, Garlic, Basil, Olive Oil & Wine  
Add Chicken 8 ~ or ~ Add Shrimp 16
- gf Steak Burger 27**  
10 oz. Pan Seared, on a Parker House Roll ~ French Fries  
add Cheese 2 ~ add Bacon 2 ~ add Sautéed Onions 4  
add Sautéed Mushrooms 4 ~ add Blue Cheese 4



### **gf Simple Seafood**

Each Seafood Entrée Served with One Side

**Mahi Mahi 36 ~ Salmon 39**

**Snapper 46 ~ Grouper 49**

Can be Sautéed ~ Blackened ~ Grilled

**Sauces: Mango Salsa, Roasted Tomato Vinaigrette,  
Lemon-Caper Butter, Romesco Sauce, Remoulade**

### **gf Simple Meat**

Each Meat Entrée Served with One Side

**Coulotte Steak 45**

**Center Cut 8 oz. Filet of Beef 62**

**Sauces: Red Wine Demi-Glace ~  
Béarnaise ~ Chimichurri**

### **Sides**

**Butter & Cream Mashed Potatoes 10**

**French Fries 10**

**Haricots Verts 10**

**Oven-roasted Fingerling Potatoes 10**

**Ratatouille 10**

**Ridgway's Sweet Potato Mash 10**

**Grilled Broccolini 14**

**Sautéed Greens 10**

### **Chef's Creations**

#### **Coq au Vin 39**

Chicken Thighs, Carrots, Onions, Pancetta, Pappardelle Pasta

Red Wine Chicken-Demi

#### **Pork Schnitzel 39**

Sauté of Potato, Red Cabbage & Red Onion ~ Caramelized Onion Gravy

#### **gf Pan Seared Scottish Salmon 42**

Seasonal Succotash of Squash, Julienne Pepper & Onions, Sweet Corn & Blistered Tomatoes

#### **Pan Roasted Florida Pink Shrimp 45**

Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy

#### **Grilled Broccolini 36**

Pan Roasted Farro, Onions, Red Peppers, Walnuts, Romesco Sauce, Dollop of House-made Ricotta

#### **Braised Short Ribs 45**

Crisped Onions, Mashed Potatoes, Natural Juices

#### **gf Sautéed Snapper Piccata 49**

Haricots Verts, Herb-roasted Fingerling Potatoes, Lemon-White Wine Butter

#### **gf Pan Seared Grouper & Shrimp 53**

Spicy Sautéed Shrimp, Seared Grouper, Fresh Ramen Noodles

**gf** Indicates Gluten-free or can be Gluten-free

Consuming raw or undercooked meat, poultry or seafood may increase your risk to food borne illness

Split charges **10** ~ May 2024



### **The Ridgway Way**

Great product, well prepared and beautifully served is our goal.

Your servers are well-versed on the nuances of the menu. Please ask for their assistance.

Also, the Chef is generally in the house and loves talking to you about the menu.

*Tony Ridgway ~ Chef/Owner*

*Gabriel Hernandez ~ Executive Chef   Kyle Williamson ~ Chef de Cuisine*

*Clifford Parris ~ Pastry Chef*